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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re Application of Daniel STEIGER et al.

Docket No.: EIS.009

Serial No.: 10/585,132

Art Unit: 1794

Filed: June 30, 2006

Examiner: Lela Williams

For: METHOD FOR INSTANTISATION OF COCONUT MILK POWDER

Commissioner for Patents  
P.O. Box 1450  
Alexandria, VA 22313-1450

**RESPONSE UNDER 37 CFR 1.116**

Sir:

The courtesy of Examiners Williams and Shosho in granting an interview to the applicants' attorney on September 23, 2010 is gratefully acknowledged.

Prior to the interview, the following description of issues to be discussed at the interview was faxed to Examiner Williams:

**"PROPOSED INTERVIEW AGENDA**

1. Claim 1 recites that lecithin and alginate are applied to "powder particles." In the second sentence of the Continuation of Section 11 of the Advisory Action, the Examiner states that Le Gloahec discloses applying a solution to the dairy product. The Examiner interprets the disclosure in Le Gloahec that its invention can be used to prepare powder products to mean that the powders will come into contact with an algin solution.

However, it is clear in Le Gloahec that the powder products – "milk chocolate drinks sold in powdered form, ice cream powder" (page 4, column 2, lines 8-12) are final products that will not come into contact with an algin solution. The powder products are produced from another product that is dehydrated – "any such product produced according to this invention can be dehydrated" (page 4, column 2, lines 1-8). Previous to the just-cited lines, Le Gloahec discloses that the solution containing algin is applied to the wet product, before any dehydration – "The specially prepared product, either in powder form or in solution, can be added directly to the dairy products: ice-cream mix, cream, chocolate drink to obtain stabilization. It brings about